

# Sagamore West Farmers Market

Volume 2, Issue 4

August 5, 2009

## West Side Wednesdays

### Market News:

- The Market is open every Wednesday, May through October.
- Sales start at 3:00 and must be concluded by 6:30.
- We have numerous produce vendors, most all-natural, featuring fruits and vegetables grown locally, as well as craft vendors.

### About the Staff:

Kathleen Mills: Market Coordinator and Grant Coordinator

Ed Yeoman: Logistics Volunteer

Amy French: Newsletter Volunteer

Chris Campbell: Volunteer

Cheryl Kolb: City Representative

Chandler Poole: City Representative

Sandy Smith: Vendor Representative

Janet Broyles: Treasurer

Rachel Witt, Susan Gerard, Robin Pickett: Go Greener Commission Representatives

### Vendor Profile: Linda Elmore, LE Originals

Linda Elmore has only been making jewelry for about five years. But this self-taught bead and jewelry maker is now even teaching the art!

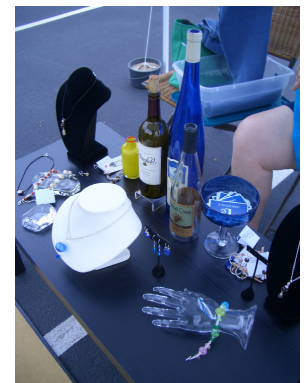
For a few years, Linda has been running LE Originals right here in West Lafayette, as well as selling her original work at the farmers market. But last Tuesday, LE Originals closed down. This isn't bad news, however. Linda will be reopening as part of Something Special, a store on Main Street in Lafayette (see business profile for more).



Linda has some very unique works, including jewelry that is made from recycled wine bottles (in the spirit of full-disclosure, the author owns a few of these pieces).

Linda has been married to her husband Eric for 27 years. They have two boys and three grandchildren. While she is not "native" to the area, having lived here for almost 30

years, she considers it home.



### Late Summer Produce

August brings in some of the late summer and early fall harvest. While we had a slightly disappointing sweet corn crop, tomatoes are now coming in strong. Many melons will be ripening and squash will begin making an appearance.

Among the items :

- Musk melon and watermelon
- Broccoli and cauliflower
- Cucumbers
- Squash, zucchini as well as the first of the winter varieties such

- as butternut
- Many varieties of greens including kale and swiss chard.





## Farmer's Market Recipes: Applesauce

3-4 lbs. cooking or baking apples, cored and diced, but not peeled  
1/2 cup apple juice or water  
1/2 cup sugar  
2 T cinnamon

Place all ingredients in a large sauce pan and simmer over medium-low heat for about 1/2 an hour to an hour, or until the apples begin to fall apart on their own (time will depend on type of apple, as will the amount of sugar needed).



Remove from heat and let cool partially. In small batches, pulse the apples in a blender or food processor until desired consistency (I prefer mine chunky, some people prefer smoother). Pour applesauce from

blender into storage container (if canning, make sure jar is sterilized, fill, then lid and boil for 20-30 minutes). Unless you have canned before, I recommend using glass or plastic storage containers and refrigerating applesauce. It also freezes well for up to a year.

I have found that baking apples give you a taste closer to apple pie filling (slightly tarter) and cooking apples produce a sweeter sauce. You might choose to add a little lemon juice to the cooking apples if you like tart sauce. You might add more sugar if you like it sweeter.



## Something Special: A Market Made Business

Sandy Smith of Sandy's Peanut Brittle started coming to the market to sell her peanut brittle. Little did she know that she was about to make friends and business partners out of the other vendors. But she did. And July 28th, she joined Diane Gee of Grateful Heart Pottery and Linda Elmore of LE Originals in opening Something Special on Main Street in Lafayette.

If you're familiar with the market layout, all three vendors are clustered together, with LE Originals backing up to Sandy's Peanut Brittle, and Grateful Heart Pottery just beside Sandy.

Something Special is an exciting venture for all three business people. Linda has owned her own business and is looking forward to working and sharing with friends. Sandy is excited about the friendship,

but is also looking forward to being on Main Street and part of an exciting revitalization effort. She particularly is looking forward to being part of the Mosey Down Main Street from her store front instead of having a tent.

Diane, Sandy and Linda will continue to be at the farmers market. They will close the store at noon on Wednesdays so that they can all still come and visit with us!

## Staying "Lean and Green"

Please stop by the Go Greener Commission "Green-ask" and see what's new! They are accepting many difficult to recycle items such as florescent lights, batteries and Nabisco snack mylar bags.

We are hosting some special events this month, including:

**August 5:** Wine tasting with

Whyte Horse Winery and NICHES will have an interactive display of carnivorous plants

**August 12:** Food Finders Food Bank will be accepting donations at the market

**August 19:** Grilling demonstration with market produce (soups, both cold and hot),

Food Finders Food Bank and Wabash River Runners Club 5k at 6:30

**August 26:** The Bloodmobile will be on-site for easy donation and Food Finders Food Bank will also be accepting donations (of a different kind). The Lions Club will be there.

